



*Ballantrae*

*Menu*

## Breakfast

## Buffets

(50 person minimum required)

All Breakfast Entrées and Buffets include fresh Coffee and Decaffeinated Coffee.

**Brunch Buffet** ..... **\$11.95/pp++**

Assorted Chilled Juices, Sliced Fresh Fruits, Bacon, Sausage, Scrambled Eggs, Cheddar Grits, Hash Browns, Biscuits and Gravy, French Toast with Maple Syrup, Assorted French Breakfast Pastries.

**Southern Hospitality Buffet** ..... **\$8.00/pp++**

Assorted Chilled Juices, Sliced Fresh Fruits, Scrambled Eggs, Bacon, Sausage, Cheddar Grits and Biscuits

## Continental

**Classic Continental** ..... **\$5.00/pp++**

Chilled Fruit Juices, Assorted Fresh French Pastries and Danish, Muffins, Coffee, Decaffeinated Coffee

## Buffet or Continental Additions

**Assorted Chilled Juices** ..... **\$6.50/Qt+**

**Assorted Mini Bagels** ..... **\$18.00/Doz+**

-with Seasoned Cream Cheese

**Assorted Soft Drinks** ..... **\$1.50/Each+**

**Birmingham Croissant** ..... **\$22.00/Doz+**

-Stuffed with Cheddar Cheese and Applewood Smoked Bacon

**Coffee, Tea or Decaffeinated Coffee\*\*** ..... **\$16.00/Gal+**

**Danish, Cinnamon Rolls, Sliced Nutbreads** ..... **\$15.00/Doz+**

**Freshly Baked Buttermilk Biscuits** ..... **\$20.00/Doz+**

-With Cheese Sausage or Canadian Bacon

**Hot Tea** ..... **\$1.50/Each+**

**Iced Tea or Lemonade\*\*** ..... **\$16.00/Gal+**

\*\*All beverages sold by the gallon have a three gallon minimum per station.

## Lunch

### Plated Luncheon Entrees

Includes choice of starter, dinner rolls, fresh vegetables, dessert and iced tea

#### Starters

Soup du Jour - Garden Greens Salad with choice of dressing - Sliced fresh fruits

## Hot Lunch Entrees

- Boursin Stuffed Chicken** ..... \$13.00/pp+  
- Roasted Breast of Chicken with Herbed Boursin Cheese and Artichoke and Asparagus Risotto
- Breast of Chicken Parmesan** ..... \$13.00/pp+  
-Breaded Boneless Chicken Breast with Melted Mozzarella, Fresh Tomato Sauce and Fettuccine
- Chicken Piccata** ..... \$12.00/pp+  
-Grilled Boneless Breast of Chicken with Lemon-Caper Sauce and Wild Rice Medley
- Grilled Salmon Fillet** ..... \$15.00/pp+  
-Fresh Boneless Salmon, Grilled and Seasoned, served with Wild Rice Pilaf and Sweet Pepper Relish
- Italian Sausage and Smoked Chicken Pasta** ..... \$12.50/pp+  
-Bowtie Egg Noodles Tossed with Grilled Italian Sausage, Pulled Smoked Chicken Meat, Fresh Vegetables, Tomatoes and Parmesan Cheese
- Prime Rib Sandwich** ..... \$14.50/pp+  
-Slowly Roasted Prime Rib of Beef served Open Faced on Freshly Grilled Sourdough, with Horseradish Cream Sauce and Fried Potatoes
- Roasted Pork Loin** ..... \$13.50/pp+  
-Center Cut Loin, Sliced and Served with Red Eye Gravy and Roasted Garlic Mashed Potatoes
- Sliced Roasted Striploin** ..... \$13.50/pp+  
-Choice New York Strip with Mushroom Demi Glace, Roasted New Potatoes
- Smoked Brisket of Beef** ..... \$12.50/pp+  
-Sliced onto Grilled Sourdough, Topped with Honey BBQ Sauce and Fried Onions, Served with French Fries

## Chilled Lunch Entrees

- Chicken Caesar Salad** ..... \$11.95/pp+  
-Seasoned and Grilled Chicken Breast with Crispy Romaine, Sourdough Croutons and Classic Caesar Dressing
- Deli Delight** ..... \$11.00/pp+  
-Smoked Turkey, Honey Roasted Ham, Sliced Roast Beef, Cheddar and Swiss Cheeses on an Onion Kaiser Roll with Pasta Salad, Sliced Tomatoes, Olives and Dill Pickle
- Smoked Chicken Salad** ..... \$11.25/pp+  
-Our Famous Chicken Salad on a Freshly Baked Flaky Croissant with Fresh Fruit Salad

Dessert choices listed on next page.

## Desserts

- **Bourbon Pecan Pie** with Whipped Cream
- **Chilton County Peach Pie** with Whipped Cream
- **Chocolate Cheesecake** with Mocha Crème Anglaise
- **Chocolate Cream Pie** with Rich Chocolate Ganache
- **Chocolate Mousse** with Raspberry Sauce
- **Cinnamon Apple Pie** with Whipped Cream
- **Coconut Cream Pie** with Whipped Topping
- **Flourless Chocolate Torte** with Raspberry Sauce
- **French Silk Cheesecake** with Strawberry Topping
- **Key Lime Pie** with Whipped Topping
- **Lemon Meringue Pie** with Whipped Topping
- **Strawberry Mousse** with Vanilla Crème Anglaise
- **Strawberry Shortcake** with Whipped Topping
- **Sweet Potato Pie** with Whipped Cream
- **White Chocolate Mousse** with Caramel Sauce

## Lunch Buffets

(50 person minimum required)

**Smoked Chicken Salad** ----- **\$12.00/pp+**

-Sliced Smoked Turkey, Ham, Roast Beef, Swiss and Cheddar Cheeses, Fresh Breads, Roasted Red Potato Salad, Pasta Salad, Cole Slaw, Tomatoes, Lettuce and Pickles, Condiments and Cookies and Brownies

**Southern Comfort** ----- **\$15.95/pp+**

Choice of Two:

- Honey Baked Ham with Bourbon Sauce
- Smoked BBQ Brisket
- Roasted Loin of Pork with Red Eye Gravy
- Fried Chicken
- Southern Fried Catfish Fillets with Tartar Sauce
- Breast of Lemon Chicken

Choice of Two:

- Wild Rice Pilaf
- Fresh Vegetable Medley
- Green Bean Casserole
- Glazed Sweet Potatoes
- Southern Style Squash Casserole
- Mashed Potatoes with Cream and Butter
- Roasted Baby Red Potatoes
- Cheddar Cheese Grits
- Sautéed Green Beans with Onion, Peas and Carrots
- Zucchini with Tomatoes

Tossed Garden Salad with Choice of Two Dressings and Pasta or Fruit Salad

Assortment of Cookies, Brownies and Pies

Includes Fresh Baked Rolls, Butter, Water, Iced Tea and Coffee

Children 8 and under are 1/2 price

Buffets require a 50 person minimum

# Hors d'Oeuvres Reception Packages

## Package I

\$15.00/pp+

-Total of five hot hors d'oeuvres pieces per person - one tray for every 50 people

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetable Crudités with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard
- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips

❖ Your Choice of **Two** of the Following Hors d'Oeuvres:

- Breaded Coconut Chicken Satays with Honey Mustard\*
- Japanese Breaded Chicken Tenders with BBQ Sauce\*
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce\*
- Pork Egg Rolls with Chinese Mustard
- Swedish Meatballs with Sour Cream Horseradish Sauce\*
- Italian Meatballs in Spicy Marinara Sauce\*
- BBQ Chicken Drumettes\*
- Assorted Cold Canapes\*

\*denotes items available for off-site events

## Package II

\$20.00/pp+

-Total of seven hot hors d'oeuvres pieces per person - one tray for every 50 people  
Additional \$75.00 Chef Fee Will Apply

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetable Crudités with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard

❖ Choose **One** of the Following Dips:

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Tortilla Chips
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

❖ Your Choice of **Three** of the Following Hors d'Oeuvres:

- Breaded Coconut Chicken Satays with Honey Mustard\*
- Japanese Breaded Chicken Tenders with BBQ Sauce\*
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce\*
- Pork Egg Rolls with Chinese Mustard
- Swedish Meatballs with Sour Cream Horseradish Sauce\*
- Italian Meatballs in Spicy Marinara Sauce\*
- BBQ Chicken Drumettes\*
- Assorted Cold Canapes\*
- Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce\*
- Brie en Croute with Orange Marmalade\*
- Spiced Chicken Fried Ravioli with Sweet and Sour Sauce
- Jumbo Mushroom Caps Stuffed with Sausage and Cheddar Cheese\*
- Grilled Vegetable Kabobs with Balsamic Syrup\*
- Jerk Marinated Pork Skewers with Mango Salsa\*
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce\*
- Sausage Stuffed Ravioli with Fire Roasted Bell Pepper Chutney\*
- Chicken, Pork, or Beef Quesadilla Wedges with Fresh Pico de Gallo\*
- Roasted Chicken Enchiladas with Tomatillo Chutney\*
- Honey Glazed Spicy Chicken Wings with Blue Cheese Dip\*

❖ Carving Station with Your Choice of **One** of the Following Meats:

- Roasted Inside Round of Beef with Dollar Rolls and Condiments
- Glazed Hickory Smoked Pit Ham with Dollar Rolls and Condiments
- Mesquite Smoked Turkey Breast with Dollar Rolls and Condiments

\*denotes items available for off-site events

### Package III

\$30.00/pp+

-Total of ten hot hors d'oeuvres pieces per person - one tray for every 50 people  
\$150.00 Chef Fee Will Apply

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetable Crudités with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard

❖ Choose **One** of the Following Dips:

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Tortilla Chips
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

❖ Your Choice of **Four** of the Following Hors d'Oeuvres:

- Breaded Coconut Chicken Satays with Honey Mustard\*
- Japanese Breaded Chicken Tenders with BBQ Sauce\*
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce\*
- Pork Egg Rolls with Chinese Mustard
- Swedish Meatballs with Sour Cream Horseradish Sauce\*
- Italian Meatballs in Spicy Marinara Sauce\*
- BBQ Chicken Drumettes\*
- Assorted Cold Canapes\*
- Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce\*
- Brie en Croute with Orange Marmalade\*
- Spiced Chicken Fried Ravioli with Sweet and Sour Sauce
- Jumbo Mushroom Caps Stuffed with Sausage and Cheddar Cheese\*
- Grilled Vegetable Kabobs with Balsamic Syrup\*
- Jerk Marinated Pork Skewers with Mango Salsa\*
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce\*
- Sausage Stuffed Ravioli with Fire Roasted Bell Pepper Chutney\*
- Chicken, Pork, or Beef Quesadilla Wedges with Fresh Pico de Gallo\*
- Roasted Chicken Enchiladas with Tomatillo Chutney\*
- Honey Glazed Spicy Chicken Wings with Blue Cheese Dip\*
- Lobster Stuffed Ravioli with Caramelized Onion and Roasted Tomato Cream\*
- Bayou La Batre Blue Crab Cakes with Smoked Onion Remoulade\*
- Fried Apalachicola Oysters with Roasted Tomato Aioli
- New Zealand Beef Tenderloin Kabobs with Chimichurri\*
- Oven Roasted Chicken Roulade with Wild Mushrooms and Smoky Turnip Greens\*
- House-Made Pate de Campagne with Condiments\*
- Irish Lamb Skewers with Whole Grain Mustard Red Wine Sauce\*
- Hickory Smoked Venison Crostini with Bacon-Shallot Relish\*
- Roasted Duck and Grilled Andouille on French Baguette\*
- BBQ Wild Boar with Collard Greens on Jalapeño Cornbread Crouton\*

❖ Carving Station with Your Choice of **One** of the Following Meats:

- Roasted Inside Round of Beef with Dollar Rolls and Condiments
- Mesquite Smoked Turkey Breast with Dollar Rolls and Condiments
- Glazed Hickory Smoked Pit Ham with Dollar Rolls and Condiments
- Smoked Prime Rib of Beef with Dollar Rolls and Condiments (additional \$2.50/pp+)
- Roast Tenderloin of Beef with Dollar Rolls and Condiments (additional \$5.00/pp+)
- Fresh Farfalle Pasta Bar with Assorted Sauces and Toppings

\*denotes items available for off-site events

**Please note**, prices listed do not include 23% service charge and applicable taxes.

**Special Event Packages: Additional Items**  
 these items can be added to any of the Special Event Packages listed above

*Cold Hors d'Oeuvres*

<b>Crudité Display</b>	<b>\$60.00 +</b>
-Freshly Cut Garden Vegetables with Herb Ranch Dip in an Attractive Presentation	
Serves 50	
<b>Deli Tray</b>	<b>\$125.00 +</b>
-Assorted Meats and Cheeses with Dollar Buns, Condiments	
Serves 30	
<b>Fresh Seasonal Fruit Display</b>	<b>\$70.00 +</b>
Serves 50	
<b>International and Domestic Cheese Displays</b>	<b>\$125.00 +</b>
-Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard	
Serves 50	
<b>Mini Deli Sandwiches</b>	<b>\$20.00/Doz+</b>
-Open Faced Dollar Buns with Assorted Sliced Meats and Cheeses and Garnished with a Variety of Condiments	
<b>Smoked Salmon Presentation</b>	<b>\$100.00+</b>
-Thinly Sliced Cold Smoked Atlantic Salmon with Traditional Garnishes of Capers, Egg, Honey Mustard, Red Onion, Cream Cheese and Sliced Breads	
Serves 30	

*Snacks*

<b>Chex Mix</b>	<b>\$8.00/lb +</b>
<b>Fun Size Candy</b>	<b>\$8.00/lb +</b>
<b>Mixed Nuts</b>	<b>\$16.00/lb +</b>
<b>Potato Chips, Pretzels, Tortilla Chips with Salsa</b>	<b>\$8.00/lb +</b>
<b>Roasted Peanuts</b>	<b>\$10.00/lb +</b>

*Banquet Hors d'Oeuvres*

**Banquet Hors d'Oeuvres**

The following are available for \$2.50 per person:

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips\*
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Corn Tortilla Chips\*
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips\*

The following are available for \$16.00 per dozen:

- Jumbo Mushroom Caps Stuffed with Cheddar and Sausage\*
- Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce\*
- Spiced Chicken Ravioli with Sweet and Sour Sauce
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce\*
- Honey Glazed Spicy Chicken Wings with Blue Cheese Dip\*
- Grilled Vegetable Kabobs with Balsamic Syrup\*
- Breaded Coconut Chicken Satays\*

- Jerk Marinated Pork Skewers with Mango Salsa\*
- Brie en Croute with Orange Marmalade\*
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce\*
- Sausage Stuffed Ravioli with Roasted Bell Pepper Chutney\*
- Chicken, Pork, or Beef Quesadilla Wedges with Fresh Pico De Gallo\*
- Roasted Chicken Enchiladas with Tomatillo Chutney\*

The following are available for \$20.00 per dozen:

- Lobster Stuffed Ravioli with Caramelized Onion and Roasted Tomato Cream\*
- Bayou La Batre Blue Crab Cakes with Smoked Onion Remoulade\*
- Fried Apalachicola Oysters with Roasted Tomato Aioli
- New Zealand Beef Tenderloin Kabobs with Chimichurri\*
- Oven Roasted Chicken Roulade with Wild Mushrooms and Smoky Turnip Greens\*
- House Made Pate de Campagne with Condiments\*
- Irish Lamb Skewers with Whole Grain Mustard Red Wine Sauce\*
- Hickory Smoked Venison on Red Sand Crostini with Bacon-Shallot Relish\*
- Roasted Duck and Grilled Andouille on French Baguette\*
- BBQ Wild Boar with Collard Greens on Jalapeno Cornbread Crouton\*
- Assorted Cold Canapes:\*
- Nori Wrapped Ahi Tuna on Wasabi Cracker
- Deviled Chicken Salad in Mini Phyllo Cups
- Smoked Scallops with Herb Crouton
- Tuna Salad with Tobiko Caviar
- Smoked P.E.I Mussels with Fire Roasted Bell Pepper Mousilline
- Atlantic Salmon Gravlax with Dill Cream
- Grilled Asparagus with Bell Pepper Relish
- Blue Crab Ceviche with Louisiana Crawfish Cream
- Blackened Snapper and Queso Fresco Brochette
- Blackened Snapper and Queso Fresco Brochette
- Three Olive Tapanade with Herb Cracker
- Fresh Tomato and Buffalo Mozzarella Bruschetta
- Chorizo Sausage and Jalapeno Cream Cheese Medallions

The following are available for \$25.00 per dozen:

- Gulf Shrimp Cocktail with Fresh Cocktail Sauce and Lemon\*
- Oysters on the Half Shell with Assorted Condiments
- Breaded Butterflied Shrimp with Cocktail Sauce
- Applewood Smoked Bacon Wrapped Sea Scallops\*
- Crab Claws on Ice\*

\*denotes items available for off-site events

## *Butcher Block*

<b>Bourbon Glazed Ham</b>	<b>\$125.00 +</b>
Serves 50	
<b>Mesquite Smoked Turkey Breast</b>	<b>\$125.00 +</b>
Serves 35	
<b>Roast Inside Round of Beef</b>	<b>\$200.00 +</b>
Serves 75	
<b>Roast Tenderloin of Beef</b>	<b>\$160.00 +</b>
Serves 25	
<b>Smoked Beef Brisket</b>	<b>\$65.00 +</b>
Serves 20	
<b>Steamship Round of Beef</b>	<b>\$400.00 +</b>
Serves 120	

## Food Stations

**Nacho Grande Bar** ..... **\$5.95/pp +**  
-Tortilla Chips with Hot Chili Con Queso, Diced Tomatoes, Green Onions, Black Olives, Sour Cream, Jalapeño Peppers and Fresh Salsa

- Add Guacamole-**\$6.50/pp+**

**Potato Skin Bar** ..... **\$5.00/pp +**  
-Crispy Fried Potato Skins with Bacon, Cheese, Sour Cream, Green Onions and Salsa

### Sauté Station

**Shrimp Provencale** ..... **\$7.50/pp +**

**Bowtie Pasta with Assorted Sauces and Toppings** ..... **\$7.50/pp +**  
Add Seafood for additional **-\$2.00/pp+**

**Shrimp and Grits** ..... **\$7.50/pp +**

A \$75.00+ chef fee will be applied for Sauté Station items.  
All Stations Minimum of 50 people .

## Dessert Stations

**Bananas Foster Flambé Station** ..... **\$5.50/pp +**  
-Bananas, Brown Sugar, Butter, Crème de Banana Liquor And Brandy Flambéed in the room and served with Vanilla Bean Ice Cream

**Cherries Jubilee Flambé Station** ..... **\$6.00/pp +**  
-Sweet Cherries with Almonds and Brandy Flambéed in the room with Vanilla Bean Ice Cream

### Ice Cream Sundae Bar

Vanilla Bean Ice Cream with all the traditional toppings:

- Whipped Cream
- Hot Fudge
- Caramel Sauce
- Butterscotch Sauce
- Strawberry Sauce
- Chocolate Chips
- Cookie Crumbles
- Cherries
- Nuts

**Mini Dessert Station** ..... **\$5.00/pp +**  
-An Assortment of Mini Tartlettes, Truffles, Chocolates, Petit Fours and Cheesecakes

A \$75.00+ chef fee will be applied for dessert station items.  
All stations minimum 50 people.

# Dinner

## Plated Dinner Entrees

Includes Choice of Starter, Fresh Vegetables of the Day, Dinner Rolls, Choice of Dessert and Iced Tea.

## Starters

- Soup du Jour
- House Tossed Salad with Choice of Dressing
- Spinach Salad with Red Onions and Bacon Vinaigrette
- Caesar Salad with Fresh Romaine and Parmesan

# Entree

**Boursin Stuffed Chicken** ..... **\$15.95/pp +**  
-Roasted Breast of Chicken with Herbed Boursin Cheese and Artichoke and Asparagus Risotto

**Chicken Cordon Bleu** ..... **\$18.00/pp +**  
-Boneless Breast of Chicken with Proscuitto Ham, Jarlsburg Cheese, Creamy Mornay Sauce and Wild Rice Pilaf

**Chicken Piccata** ..... **\$15.95/pp +**  
-Grilled Boneless Breast of Chicken with Lemon-Caper Sauce and Wild Rice Medley

**Grilled Pork Chops** ..... **\$17.50/pp +**  
-Two Center Cut Pork Chops with Scalloped Potatoes and Red Wine Mushroom Sauce

**Grilled Salmon Fillet** ..... **\$20.95/pp +**  
-Served with Rice Pilaf, and Lemon-Caper Sauce

**Kansas City Strip Steak** ..... **\$23.00/pp +**  
-USDA Choice Strip, Grilled and Seasoned, with Fried Onions, Baked Idaho Potato and Bordelaise Sauce

**Petite Filet of Beef and Grilled Shrimp** ..... **\$22.95/pp +**  
-Bordelaise Sauce, Tomato Concasse and Twice Baked Potato

**Roasted Prime Rib of Beef** ..... **\$21.95/pp +**  
-Slowly Roasted Rib of Beef with Roasted New Potatoes and Caramelized Onion Jus

**Roasted Tenderloin of Pork** ..... **\$18.95/pp +**  
-Marinated Pork Tenderloin with Cheddar Grits, Roasted Corn Relish and Red Eye Gravy

**Sliced Sirloin of Beef** ..... **\$18.00/pp +**  
-Thinly Sliced and Served with Roasted New Potatoes and Red Wine Sauce

**Southern Fried Chicken** ..... **\$15.95/pp +**  
-Golden Brown Breast of Chicken with Creamy Mashed Potatoes and Gravy

## Desserts

**Cinnamon Apple Pie** with Whipped Cream  
**Chilton County Peach Pie** with Whipped Cream  
**Bourbon Pecan Pie** with Whipped Cream  
**Sweet Potato Pie** with Whipped Cream  
**Chocolate Cream Pie** with Rich Chocolate Ganache  
**Coconut Cream Pie** with Whipped Topping  
**Lemon Meringue Pie** with Whipped Topping  
**Key Lime Pie** with Whipped Topping  
**Chocolate Mousse** with Raspberry Sauce  
**White Chocolate Mousse** with Caramel Sauce  
**Strawberry Mousse** with Vanilla Crème Anglaise  
**French Silk Cheesecake** with Strawberry Topping  
**Flourless Chocolate Torte** with Raspberry Sauce  
**Strawberry Shortcake** with Whipped Topping  
**Chocolate Cheesecake** with Mocha Crème Anglaise

All items are available for pre-set functions.

## Dinner Buffets

(50 person minimum required)

**Classic Southern Buffet** ..... **\$25.00/pp +**

Choose **Two**:

- Lasagna with Three Cheeses
- Sliced Sirloin with Mushrooms
- Beef Tenderloin Stew
- Cajun Catfish with Roasted Pepper Relish
- Southern Fried Chicken
- Shrimp Newberg with Rice
- Roasted Pork Loin with Red Eye Gravy
- Smoked Ham with Pineapple
- Veal Meat Loaf
- Mesquite Roasted Turkey Breast with Walnuts
- Smoked BBQ Chicken
- Grilled Breast of Chicken with Lemon Caper Butter

### Salads

Choose **Two**:

- Caesar Salad
- Pasta Salad with Parmesan
- Fresh Vegetable Salad
- Fresh Fruit Salad
- Marinated Olive Salad
- Cole Slaw
- Red Potato Salad
- Three-Bean Salad
- Greek Salad
- Tossed House Salad with Choice of Dressing

### Vegetables

Choose **Two**:

- Green Bean Casserole
- Fresh Vegetable Medley
- Buttered Peas and Carrots
- Pit Beans with Ham
- Broccoli Parmesan
- Glazed Carrots

- Squash Casserole
- Peas with Mushrooms
- Spinach Soufflé
- Sweet Corn with Peppers

### Starches

Choose **Two**:

- Roasted Garlic Mashed Potatoes
- Bacon-Cheddar Grits
- Wild Rice Pilaf
- Sherried New Potatoes
- Au Gratin Potatoes
- Fried Potatoes with Onions
- BBQ Baked Beans
- Twice Baked Potatoes
- Black Eyed Peas

### Desserts

Choose **One**:

**Cinnamon Apple Pie** with Whipped Cream

**Assorted Fruit Cobblers**

**Chilton County Peach Pie** with Whipped Cream

**Bourbon Pecan Pie** with Whipped Cream

**Sweet Potato Pie** with Whipped Cream

**Chocolate Cream Pie** with Rich Chocolate Ganache

**Coconut Cream Pie** with Whipped Topping

**Lemon Meringue Pie** with Whipped Topping

**Key Lime Pie** with Whipped Topping

**Chocolate Mousse** with Raspberry Sauce

**White Chocolate Mousse** with Caramel Sauce

**Strawberry Mousse** with Vanilla Crème Anglaise

**French Silk Cheesecake** with Strawberry Topping

**Flourless Chocolate Torte** with Raspberry Sauce

**Strawberry Shortcake** with Whipped Topping

**Chocolate Cheesecake** with Mocha Crème Anglaise

All Buffets include Fresh Baked Rolls, Butter, Water, Iced Tea and Coffee.

Children 8 and under are ½ price.

Buffets require a 50 person minimum.

### Southern Buffet

\$23.50/pp +

Choose **Two**:

- Southern Fried Chicken
- BBQ Brisket of Beef
- Roast Turkey with Stuffing
- Roasted Pork Loin
- Chicken Fried Steak
- Grilled Chicken Breast with BBQ Butter

### Accompaniments

Choose **Three**:

- Wild Rice Pilaf
- Creamy Mashed Potatoes
- Corn on the Cob
- BBQ Baked Beans
- Fried Okra
- Glazed Carrots
- Au Gratin Potatoes
- Peas and Carrots
- Green Beans with Bacon
- Roasted New Potatoes
- Green Bean Casserole
- Salads
- Tossed Salad
- Pasta Salad

- Cole Slaw
- Assorted Pies or Cobbler

## *Breaks and Meeting Packages*

### **Daily Service** ----- \$9.50/pp +

Morning - Continental Breakfast  
 Mid-morning – Refresh Coffee, Add Iced Tea  
 Mid-Afternoon – Iced Tea and Assorted Cookies

### **Full Meal Deal** ----- \$25.00/pp +

Morning – Coffee, Decaffeinated Coffee, Iced Water  
 Mid Morning – Refresh Coffee, Add Mini Muffins  
 Noon – Salad, Chicken Entrée and Dessert, Iced Tea and Water  
 Mid Afternoon – Refresh Coffee, Add Iced Tea and Cookies

### **Meeting Special** ----- \$18.00/pp +

Morning – Coffee, Decaffeinated Coffee, Ice Water  
 Mid-Morning – Refresh Coffee, Add Iced Tea  
 Noon – Deli Sandwich with Pasta Salad, Cole Slaw and Fudge Brownie  
 Mid Afternoon – Coffee, Iced Tea and Decaffeinated Coffee

## *Executive Banquet Menus*

### Banquet Lunch Entrees

#### SALADS

### **Mizan Plaz Salad** ----- \$4.00

-Mixed Field Greens, Toasted Pine Nuts, Alabama Goat Cheese, Shaved Red Onions and Balsamic Vinaigrette. Served with a Lavosh Cracker

### **Lavender Pear Salad** ----- \$4.50

-Baby Mixed Lettuces, Vanilla Poached Pears, Fire Roasted Red Bell Peppers, Maytag Blue Cheese, Candied Walnuts with Lavender Vinaigrette. Served with a Lavosh Cracker

### **\*House Tossed Salad\*** ----- \$3.00

-Mixed Lettuces, Grape Tomatoes, Shaved Onions, Sliced Cucumbers, Cheddar Cheese with Choice of Dressing

### **\*Baby Spinach Salad\*** ----- \$4.00

-Fresh Baby Spinach, Shaved Purple Onions, Queso Fresco Crumbles, Toasted Pecans with Bacon-Shallot Vinaigrette. Served with a Parmesan Cracker

#### ENTRÉES

### **Shrimp and Grits** ----- \$13.00 per person ++

-Sautéed Gulf Shrimp, Creamy Stone Ground Grits, Andouille Sausage with Louisiana Tasso Ham Sauce

### **Grilled Atlantic Salmon** ----- \$14.00 per person ++

-Pan Roasted Potato Cake, Sautéed Grape Tomatoes and Baby Spinach, Blackened Corn and Blue Crab Salsa with Chive Butter Sauce

### **Pan Seared Black Grouper** ----- \$14.75 per person ++

-Deep Fried Polenta Cake, Grilled Asparagus, Fresh Pico De Gallo with Tobiko Caviar Butter Sauce

**Seafood Fettuccine Pan Roast** ----- **\$13.00 per person ++**  
-P.E.I. Mussels, Sautéed Shrimp, Roasted Tomatoes, Fire Roasted Bell Peppers

**Smoked Chicken and Farfalle Pasta** ----- **\$14.00 per person ++**  
-Roasted Bell Peppers, Caramelized Onions, Sautéed Cherry Tomatoes, Fresh Basil  
with Natural Pan Sauce

**Herb Roasted New Zealand Beef Tenderloin** ----- **\$16.00 per person ++**  
-Horseradish Scented Mashed Potatoes, Sautéed Haricot Verts, Portobello  
Mushroom Ragout with Veal Glace

**Boursin Cheese Stuffed Chicken Breast** ----- **\$13.00 per person ++**  
-Creamy Boursin Cheese, Artichoke Asparagus Risotto, Grape Tomatoes, Fresh  
Basil with Lemon Butter Sauce

**Whole Grain Mustard Roasted Pork Tenderloin** ----- **\$15.00 per person ++**  
-Bacon-Cheddar Potato Puree, Sautéed Green Beans and Onions, Fried Leeks with  
Kentucky Bourbon Pan Sauce

**Veal Saltimbocca** ----- **\$14.50 per person ++**  
-Mediterranean Vegetable Risotto, Caramelized Pearl Onions, Roasted Tomatoes  
with Natural Pan Jus

**Vegetarian Platter** ----- **\$13.00 per person ++**  
-Sautéed and Roasted Seasonal Vegetables, Served Over Wild Rice Pilaf or Mashed  
Potatoes

Lunch Entrées include Choice of Dessert, Coffee, Tea and Water.  
Salads may be added for menu price.

Our chefs are able to create a special menu for you upon request.

\*\*Denotes items available for pre-set functions.

*Prices listed are for one entrée only. If having two entrées, price per head will equal the  
higher priced entrée.*

*Please note, prices do not include 23% service charge and applicable taxes.*

## **Banquet Plated Dinner**

### **SALADS**

#### **Mizan Plaz Salad**

Mixed Field Greens, Toasted Pine Nuts, Alabama Goat Cheese, Shaved Red  
Onions and Balsamic Vinaigrette. Served with a Lavosh Cracker

#### **Lavender Pear Salad**

Baby Mixed Lettuces, Vanilla Poached Pears, Fire Roasted Red Bell Peppers,  
Maytag Blue Cheese, Candied Walnuts with Lavender Vinaigrette. Served with a  
Lavosh Cracker

#### **\*House Tossed Salad\***

Mixed Lettuces, Grape Tomatoes, Shaved Onions, Sliced Cucumbers, Cheddar  
Cheese with Choice of Dressing

#### **\*Baby Spinach Salad\***

Fresh Baby Spinach, Shaved Purple Onions, Queso Fresco Crumbles, Toasted  
Pecans with Bacon-Shallot Vinaigrette. Served with a Parmesan Cracker

## ENTRÉES

*Multiple Choice of Entrée Additional \$8.00 per person*

### **Maine Lobster Tail and Seared Nantucket Sea Scallops**

Steamed P.E.I. Mussels, Asparagus Risotto, Grape Tomatoes, And Fried Onions with Chive Butter Sauce

**\$36.00 per person ++**

### **Ancho Chili Barbequed Salmon**

Celeriac Whipped Potatoes, Sautéed Grape Tomatoes and Baby Spinach, Blackened Corn and Blue Crab Salsa with Caramelized Onion Butter Sauce

**\$28.00 per person ++**

### **Grilled Angus Ribeye with Blue Crab Stuffed Gulf Shrimp**

Celery Root Scented Potato Puree, Grilled Asparagus, Shiitake Mushrooms and Spinach Ragout with Smoked Tomato Pecan Glace.

**\$32.00 per person ++**

### **Pan Seared Black Grouper with Grilled Shrimp**

Deep Fried Polenta Cake, Grilled Asparagus, Wild Mushrooms, Fresh Pico De Gallo with Tobiko Caviar Butter Sauce

**\$32.00 per person ++**

### **Jumbo Lump Blue Crab Cake**

Roasted Corn, Grape Tomatoes, Sautéed Leeks, Crispy Buttermilk Onions, Fresh Herbs with Jalapeño Cream Sauce

**\$31.00 per person ++**

### **Sesame Seared Ahi Tuna**

Wasabi Mashed Potatoes, Sautéed Asian Vegetables, Shiitake Mushroom Compote, Ginger Scented Asparagus, with Mirin Wine Butter Sauce

**\$31.00 per person ++**

### **Herb Roasted New Zealand Beef Tenderloin**

White Truffle Scented Mashed Potatoes, Sautéed Haricot Verts, Grilled Onions, Portobello Mushroom Ragout with Veal Glace

**\$30.00 per person ++**

### **Rosemary Roasted Prime Rib or Beef**

Bacon Cheddar Mashed Potatoes, Stewed Green Beans, Yorkshire Pudding with Caramelized Onion Jus

**\$26.00 per person ++ ( *not available for Multiple Entrée Option* )**

### **Whole Grain Mustard Roasted Pork Tenderloin**

Alabama Goat Cheese and Bacon Grits, Sautéed Green Beans and Onions, Baby Carrots, Fried Leeks with Calvados Pan Reduction

**\$29.00 per person ++**

### **Veal Saltimbocca**

Mediterranean Vegetable Risotto, Caramelized Pearl Onions, Pin-Striped Baby Beets, Baby Red Carrots, Roasted Tomatoes with Natural Pan Jus

**\$28.00 per person ++**

### **Maple Smoked Duck Breast with Grilled Andouille Sausage**

Wild Mushroom Risotto, Sautéed Yellow Squash, Roasted Sweet Potatoes, Cranberry Chutney with Fino Sherry Duck Glace

**\$29.00 per person ++**

### **Vegetable Stuffed Chicken Breast**

Wild Mushroom and Silver Queen Corn Cake, Wilted Spinach and Onions with Cassis Pan Reduction

**\$27.00 per person++**

### **Vegetarian Platter**

Sautéed and Roasted Seasonal Vegetables, Served Over Wild Rice Pilaf or Mashed Potatoes

**\$25.00 per person++**

Dinner Entrees Include Choice of Salad, Dessert, Coffee, Tea and Water.

Our Chefs Are Able to Create A Special Menu For You Upon Request

**\*\*Denotes Items Available For Pre-Set Functions**

*Prices listed are for one entrée only. If having two entrées, price per head will equal the higher priced entrée.*

*Please note, prices listed do not include **23%** service charge and applicable taxes.*

### **Banquet Plated Dessert Menu**

Please choose one of the following to complete your meal:

#### **Traditional Tiramisu**

Timeless Classic with Layers of Espresso Soaked Ladyfingers, Sweet Mascarpone Mousse, Topped with Brute Cocoa, Served with Fresh Raspberry Coulis and Italian Lace Cookie

#### **Warm Cinnamon Cobbler**

Peach, Apple, or Berry Cobbler with Cinnamon Crumble Crust, Served with Vanilla Bean Ice Cream and Caramel Sauce

#### **Mocha Torte**

Rich Mocha Mousse on Flourless Chocolate Torte, Macerated Berries, Chocolate Butterscotch Sauce, With Hazelnut Croquet

#### **Vanilla Bean Crème Caramel**

Vanilla Bean Custard with Dark Caramel Topping, Served with Candied Coffee Tuile and Chantilly Cream

#### **Flavored Crème Brulee**

Vanilla Bean, Grand Marnier, Frangelico, Kahlua, Peach, Espresso, or White Chocolate, with Caramelized Sugar, Dentelle Crisp and Whipped Cream

#### **French Silk Cheesecake**

Classical Cheesecake with Graham Cracker Crust, Served with Fresh Berries and Strawberry Sauce

#### **Flourless Chocolate Torte**

Rich Chocolate Torte, Served with Whipped Cream and Raspberry Sauce

#### **Seasonal Dessert Tasting**

The Chef's Selection of Three Seasonal Mini Desserts with Sauces

**Our chefs are able to create a special dessert for you upon request**

## *Beverages*

(Minimum of Three Gallons)

Non-Alcoholic Punch .....	\$16.00 per gallon ++
Champagne Punch .....	\$40.00 per gallon ++
Coffee Regular or Decaffeinated .....	\$16.00 per gallon ++
Sweetened or Regular Iced Tea .....	\$16.00 per gallon ++
Lemonade .....	\$16.00 per gallon ++

## *Cash Bar*

Cocktails .....	\$6.00 – 8.00
House Wine by the glass .....	\$5.00
Domestic Beer .....	\$4.00
Imported Beer .....	\$4.00
Soft Drinks .....	\$2.00
Bottled Water .....	\$2.00

## *Hosted Bar*

Cocktails House Brand .....	\$5.50++
Cocktails Call Brand .....	\$5.50++
Wine .....	\$20.00++ per bottle
Domestic Beer .....	\$2.75++
Imported Beer .....	\$3.50++
Soft Drinks .....	\$1.50++
Bottled Water .....	\$1.50++

**Bartenders @ \$125.00 for each for 3 hours**  
**Each additional hour \$25/ per bartender per hour**